



Les Jamelles

Merlot
Vin de Pays d'Oc



Grape Variety
100% Merlot

Soil

Region of Nîmes, plains near Béziers, eastern part of the Aude Valley, and western Aude. Acid soils with pebbles in the valleys and clay and limestone soils on the slopes. 10-15-year-old vines. "Gobelet" (free standing) and "cordon de Royat" (trellised) pruning methods. 50hl/ha yields.

Vinification

Relatively long maceration periods and a small amount of carbonic maceration. Part of the final blend is aged in oak barrels for 6 to 9 months.

Tasting notes

Our Merlot Les Jamelles is a very complex, rich, long and fat wine. With its dark colour, it displays aromas of crushed black fruits (blackberries, blackcurrants, cherries), jam and cooked fruits, as well as smoky scents (peat) and spicy perfumes (cinnamon, thyme). This wine is round, rich and long-lasting on the palate with mature tannins on the finish. It is a well-balanced easy-drinking wine.

Food & wine

Serve at 17 - 18°C with traditional dishes or spicy food: stuffed tomatoes, lentils with salt pork, steak, chicken with ratatouille.

Wine awards

- Mundus Vini 2012 : Merlot 2011 gold medal.
 - Japan Wine Challenge 2012 : Merlot 2011 silver medal.
 - Japan Wine Challenge 2011 : Merlot 2010 bronze medal.
 - AWC Vienna 2010 : Merlot 2009 silver medal
 - Robert Parker - The Wine Advocate August 2009 : 86/100
 - IWSC & IWC 2008 : Merlot 2006 bronze medal
- Lots of press extracts on www.les-jamelles.com

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